**European Journal of Nutrition & Food Safety** 



13(4): 58-60, 2021; Article no.EJNFS.70513 ISSN: 2347-5641

# Assessment of Benefits and Risks of Probiotics in Processed Cerealbased Baby Foods Bifidobacterium Lactis Bb12

Ragnhild Halvorsen<sup>1\*</sup>, Judith Narvhus<sup>2</sup>, Jørgen Lassen<sup>1</sup>, Tore Midtvedt<sup>3</sup>, Jarle Rugtveit<sup>4</sup>, Siamak Yazdankhah<sup>5</sup>, Lene Frost Andersen<sup>6</sup>, Wenche Frølich<sup>7</sup>, Livar Frøyland<sup>8</sup>, Margaretha Haugen<sup>9</sup>, Georg Kapperud<sup>9</sup>, Bjørn Tore Lunestad<sup>8</sup>, Ernst Arne Høiby<sup>9</sup>, Helle Margrete Meltzer<sup>9</sup>, Truls Nesbakken<sup>2</sup>, Karin Nygård<sup>9</sup>, Ørjan Olsvik<sup>10</sup>, Jan Erik Paulsen<sup>9</sup>, Lucy Robertson<sup>2</sup>, Michael Tranulis<sup>2</sup>, Morten Tryland<sup>2</sup> and Espen Rimstad<sup>2</sup>

<sup>1</sup>Norwegian Scientific Committee for Food Safety (VKM), Norway. <sup>2</sup>Norwegian Scientific Committee for Food Safety (VKM), Norwegian University of Life Sciences (NMBU), Norway.

<sup>3</sup>Norwegian Scientific Committee for Food Safety (VKM), Karolinska Institutet, Sweden. <sup>4</sup>Norwegian Scientific Committee for Food Safety (VKM), Oslo University Hospital, Norway. <sup>5</sup>Norwegian Scientific Committee for Food Safety (VKM), Norwegian Medicines Agency, Norway. <sup>6</sup>Norwegian Scientific Committee for Food Safety (VKM), University of Oslo (UiO), Norway.

<sup>7</sup>Norwegian Scientific Committee for Food Safety (VKM), University of Stavanger (UiS), Norway.
<sup>8</sup>Norwegian Scientific Committee for Food Safety (VKM), Institute of Marine Research (NIFES), Norway.

<sup>9</sup>Norwegian Scientific Committee for Food Safety (VKM), Norwegian Institute of Public Health (FHI), Norway.

<sup>10</sup>Norwegian Scientific Committee for Food Safety (VKM), the Arctic University of Norway (UiT), Norway.

# Authors' contributions

This work was carried out in collaboration among all authors. The opinion has been assessed and approved by the Panel on Food Additives, Flavourings, Processing Aids, Materials in Contact with Food and Cosmetics of the Norwegian Scientific Committee for Food Safety. All authors read and approved the final manuscript.

# Article Information

DOI: 10.9734/EJNFS/2021/v13i430406

Received 01 May 2021 Accepted 02 July 2021 Published 30 July 2021

Grey Literature

\*Corresponding author: Email: tron.gifstad@vkm.no;

## ABSTRACT

The Norwegian Scientific Committee for Food Safety (VKM) has appointed an ad hoc-group of experts to answer a request from the Norwegian Food Safety Authority regarding benefit and risk assessment of B. lactis Bb12 in baby foods focusing on the age groups 4-6 months, 612 months and 1-3 years. This assessment is based on the literature provided by the notifier as well as that found by a MEDLINE search.

An notification for use of processed cereal-based baby foods (from now on called cereals) intended for infants and small children supplemented with the microorganism Bifidobacterium lactis (B. lactis) Bb12 in Norway initiated this work.

Studies of potential hazards and positive health effects from cereals containing B. lactis Bb12 intended for infants and young children have not been reported in the available literature. However, reports on safety of and positive health effects from infant and follow on formula supplemented with B. lactis Bb12 are available and have been assessed by VKM. In most of these clinical studies B. lactis Bb12 was administered in combination with other probiotic strains.

Clinical studies report no serious adverse events of infant formula supplemented with B. lactis Bb12. The effect of long term daily consumption of such supplemented formula by the actual age groups is not known.

A few studies have demonstrated some effect of supplementing baby food with probiotics, including B. lactis Bb12, on diarrhoea and atopic eczema while other studies do not show such effects. Thus, the scientific evidence for a favourable effect of supplementing formula or solid food with B. lactis Bb12, is weak and in some cases lacking.

There are no studies demonstrating a positive effect of cereals supplemented with B. lactis Bb12 intended for infants and small children.

Several health claims related to probiotics have been assessed by EFSA, including claims on reduction of gastro-intestinal discomfort, normal functioning of the alimentary tract, building of the natural intestinal barrier, improvement of the general immunity, mental and cognitive developments of children and immune system of children during growth. In the opinions so far, EFSA has concluded that a cause and effect relationship has not been established between the consumption of the probiotic containing products and the claimed effect. None of the products assessed so far contained B. lactis Bb12 (1 November 2009).

Commercially produced cereals are frequent given to infants and small children in Norway from an early age and this is particularly important for the establishment of the intestinal bacterial flora and the development of the intestinal mucosal immune system. According to the notifier, one portion (25gram) of the cereal powder contains  $1 \times 109$  B. lactis Bb12 in monoculture. Taking into consideration that the daily intake is often greater than one portion of cereals, even in infants below 6 months of age, this would represent a daily intake of  $1-2 \times 109$  cfu B. lactis Bb12 for an infant 4-6 months and even more in infants above 6 months. If a considerable amount of the B. lactis Bb12 survives the transport to the small intestine, it would represent a dominating and monocultural supply, often several times a day, to the small intestine. The immaturity and vulnerability of the intestinal microbiota and the immune system makes the two lowest age groups, 4 - 6 and 6 - 12 months, at the highest risk of unwanted health effects due to the daily intake of probiotics.

Keywords: VKM; assessment; Norwegian Scientific Committee for Food Safety; Bifidobacterium lactis Bb12; baby food.

Available:https://vkm.no/download/18.2994e95b15cc545071681715/1500468659444/7711577354.pdf

#### **ISBN:** 978-82-8082-360-1

#### NOTE:

This work was carried out in collaboration between all authors. The opinion has been assessed and approved by the Panel on Nutrition, Dietetic Products, Novel Food and Allergy and Allergy and Panel on Biological Hazards of VKM. All authors read and approved the final manuscript.

**Competence of VKM experts:** Persons working for VKM, either as appointed members of the Committee or as external experts, do this by virtue of their scientific expertise, not as representatives for their employers or third party interests. The Civil Services Act instructions on legal competence apply for all work prepared by VKM.

**Suggested citation:** VKM (2010). Assessment of benefits and risks of probiotics in processed cerealbased baby foods Bifidobacterium lactis Bb12. Scientific opinion of the Opinion of the Panel Nutrition, Dietetic Products, Novel Food and Allergy and Allergy and Panel on Biological Hazards of the Norwegian Scientific Committee for Food Safety, VKM Report 2010:17, ISBN 978-82-8082-360-1, Oslo, Norway.

## **COMPETING INTERESTS**

Authors have declared that no competing interests exist.

© 2021 Halvorsen et al.; This is an Open Access article distributed under the terms of the Creative Commons Attribution License (http://creativecommons.org/licenses/by/4.0), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited.